

THE DUMPER'S COOKBOOK



MARY SUE GRIFFIN



To My Grandchildren

First, I want to thank my mother for teaching me how to cook. I was first in a family of six children; however I was gone from home when Jennifer was born.

I was about 9 years old when Mother had her fourth child (Carolyn) and she needed help. Mother could sew, but she was left handed and the lack of patience for both of us, she would sew and I would help cook. The first thing I cooked on my own was corn bread.

Mother would say about 1 cup flour, 1 cup and a little more of cornmeal, so like her I became a “dumper.” If I thought a teaspoon in a recipe, I might put in a little more or not as much, but I never heard any complaints.

Mother always had me to wear an apron so I wouldn't get my dress dirty.

We didn't have a washer and dryer and we washed once a week, but I still wear an apron so I can always wipe my hands on the apron.

We had a coil oil cook stove and I was scared of it, but Mother always kept the bottle full so back to the cooking. I was not a fancy cook, for example, we didn't have Jell-O molds. We just made Jell-O in a dish and it was as good to us as it would have been in a mold.

I feel very fortunate to have 6 grandchildren who can all cook and my grateful thanks to Agung who had this idea and has spent many hours in preparation doing it. Some of these recipes were Mother's so they have come a long way.

Put on your apron and go to cooking. You will learn to be a “dumper” also.

Love to all of you,

Nana

SALADS



SOUPS & SNACKS



TACO SOUP

1 lb. ground chuck
1 lg. onion
1 can black or pinto beans
1 can chili beans
1 can stewed tomatoes
1 can tomatoes with green chilies
1 pkg. dry Taco Seasoning mix
1 pkg. dry Italian dressing mix
Brown the ground chuck and onion.
Pour off any excess grease and add
the rest of ingredients.
Garnish with sour cream and shredded cheese.

ORANGE PECANS

3 cups pecan halves
½ cup orange juice
1 ½ cup sugar
Combine sugar and juice.
Cook to 236 on a candy thermometer.
Add pecans, stir with wooden spoon until opaque. Drop
on wax paper. Separate the pecans and store in tins.

PETIT JEAN SAUSAGE BALLS

1 lb Petit Jean sausage
1 lb. sharp cheddar
2 c prepared biscuit mix
Mix uncooked sausage and biscuit mix.
Grate cheese and add to mixture, mixing well.
Shape into bit-size balls.
Place on ungreased cookie sheet and bake at 350 for
20 minutes or until golden brown.

PINEAPPLE BALL (DELICIOUS)

2- 8 oz. pkg. cream cheese (softened)
1- 8 ½ oz can crushed pineapple (drained)
½ cup chopped pecans
½ cup chopped celery
¼ cup chopped green pepper
2 Tbsp chopped onion
2 Tbsp seasoned salt
½ cup chopped pecans
Blend first 7 ingredients thoroughly.
Shape into a ball. Put in refrigerator.
Take out and roll into the balance of pecans.
Shape into a better ball.
Serve with your favorite crackers.

GLAZED AND SALTED PECANS

¼ c vegetable oil
2 or 3 generous tbsp light corn syrup
1 qt. pecan halves
Salt
Preheat oven to 300 F
Heat the oil and syrup in heavy iron skillet,
stirring to combine as well as possible. Add the pecans
and stir to coat. Transfer the skillet to the oven and
roast stirring every 15 minutes or so, until the nuts are
crisp (approx. 1 hour).
As they cool, the nuts will become crisper. Do not overdo
roasting. Turn nuts out on wax paper, separate them and
sprinkle them generously with salt. Cool and store in a
tightly closed canister.

MEXICO CHIQUITO CHEESE DIP

½ cup margarine
4 Tbsp (¼ cup flour)
1 heaping t paprika
1 heaping t salt
¼ tsp dry mustard
1 tsp chili powder
½ tsp cumin powder
1 Tbsp catsup
1 tsp jalapeno juice
1 pod jalapeno pepper (chopped) no seeds
2 cups milk
1 clove garlic
8 oz. Velveeta cheese

Mix margarine and flour to a paste in a double boiler. Add remaining ingredients and bring to a boil. You can use more jalapeno for hotter dip. Serve with corn chips.

EASY 4 BEAN SOUP

4 slices bacon
1 ½ c chopped onions
1 can chopped green chilies
1 garlic clove, minced
2 cans (14 ½ oz) beef broth
1 can (16 oz) pinto beans
1 can (16oz) navy beans
1 can (15.8) great northern beans
1 can (15oz) black beans
1 can (10oz) diced tomatoes
1 t ground cumin
1 t black pepper
½ t salt

Cook bacon over medium-low heat until crisp. Drain bacon and crumble or sauté onions, green chilies and garlic in bacon drippings to brown, add rest of ingredients. Bring to a boil, reduce heat and simmer for 30 to 45 minutes.

BROCCOLI AND CHEESE SOUP

2 Tbsp finely chopped onion
2 Tbsp margarine or butter
3 or 4 Tbsp all-purpose flour
1/3 tsp black pepper
2 cups milk
4 oz (1 cup) shredded American cheese
(I find this hard to find sometimes, so I just use the singles.)
2 chicken flavored bouillon cubes
1 ½ cups water
1 bay leaf
3 cups frozen cut broccoli
(I like to use fresh broccoli, if I have any.)
It is good either way.

In a large sauce pan, cook onion in margarine until tender. Stir in flour and pepper until thickened, about 1 minute. Add cheese and stir until melted. Remove from heat. In a medium saucepan, dissolve bouillon cubes in water, add bay leaf, bring to a boil. Add broccoli. Cook broccoli until tender, do not drain. Add broccoli and cooking liquid to cheese mixture, stir until well blended. Remove bay leaf. Makes about 5 (1 cup) servings.

MINISTRONE SOUP

Brown 1 lb to 1 ½ lb ground chuck.
Drain off grease.
Add 1 can ranch style beans,
1 can Rotel and 4 cans minestrone soup.
Let simmer for 30 min. or longer.
This is easy for a quick meal.

SOUP

This is tricky to make for 2, but I just make a pot of soup and we eat it for a couple of days. Then I freeze the rest of it. Pretty good eating on a cold night.

1 ½ lb. stew meat. Boil for about 15 mins, then pour off water. Start over boiling stew meat, add 1 small onion and 2 ribs of celery. Boil until the meat is almost done.

Add 1 qt. tomatoes and 2 small cans of tomato sauce. Peel potatoes (3 small) carrots (2), cut up and put with meat mixture. As that begins to get done by testing with a fork, start adding other veggies. I use rice, spaghetti or macaroni,okra, a can of Veg-All. I have something I do that helps add to the soup. I call it my soup sack. If after a meal, I have vegetables left and don't want to eat again or is only a small amount, I start a soup sack. I use a quart Zip-lock bag and put my vegetables in it. Therefore I may have green beans, peas, corn, and butter beans to add to my soup. I put my veggie sack in the freezer. Add salt and pepper to taste. As you can see, I really use my freezer part of the refrigerator besides the 2 freezers we have in the garage. I must say it is a good investment.

COPPER PENNIES

Peel and slice thin 2 lbs. carrots. Boil in salted water until tender, drain and put in casserole dish with ¼ sliced bell pepper and 1 small onion sliced thru.

Sauce

1 cup tomato soup

½ cup vinegar

½ cup oil

½ cup sugar

Boil about 5 min. Pour over carrots, onions, and pepper. Marinate and refrigerate overnight.

CHILI

This is also a recipe that has to do with your own taste.

I use ground chuck or Ground Round, just skim as much of the grease as you can. Use approx 2 lbs. meat, 2 strips green pepper, 2 ribs of celery and cook until meat is browned and celery, onion, and green pepper have cooked until tender.

Add 1 qt. tomatoes and tomato sauce possibly 1 can will be enough if not use 2 cans. Add chili powder and either garlic or garlic powder. Use the amount that you prefer. Cook slowly and will need a lot of stirring. I use chili beans and also kidney beans. We like both so add a can of your choice. Add salt and pepper to your taste. If you like it a little hotter, add a jalapeno pepper sliced and free of seed. For a 2nd meal, cook some macaroni and pour some chili over it for chili mac.

Instead of crackers with this make some corn bread.

POTATO SOUP

6 to 8 oz. bacon slices

2 T vegetable oil

¼ c chopped onion

½ rib of celery, chopped

6 c peeled, cubed potatoes

2 to 3 cans of chicken broth

1 ½ pounds Velveeta cheese, cubed

½ t ground red pepper (cayenne) or to taste

In a heavy skillet cook bacon until crisp. In a large heavy pot such as a Dutch oven, over medium-low heat, heat oil. Add chopped onion, carrots and celery. Cook about 2 minutes until onion is clear, but not brown. Add potatoes and enough chicken broth to cover. Bring to a boil over medium heat and cook about 10 min. until potatoes are fork tender. If mixture seems too thick, add more chicken broth. Turn off heat and add cheese cubes. Cover and stir occasionally until cheese melts. Crumble bacon and add to soup. Add ground red pepper. (There isn't much need for salt in this recipe and to reheat do so in microwave, as the cheese could burn.) I cut up the potatoes in medium to small pieces, I don't like big chunks of potatoes.

MC

MAIN
COURSE



CHICKEN SPAGHETTI

Boil chicken, debone, and cut up.

Sautee 1 ½ c celery

2 c green pepper

1 c chopped onions,

1 small jar of pimentos and

1 small jar of mushrooms in

1 ½ stick oleo.

Add 2 cans cream of mushroom soup. I don't care for mushroom, so I use Cream of Chicken soup.

Cook spaghetti in chicken broth, (I usually use a small pkg. of spaghetti, but you can use the amount you desire)

Add spaghetti to sautéed ingredients.

Add cheddar cheese grated, approx 1 c.

Cook at 350 until bubbly and cheese has melted.

This is good to put in freezer; you can put in 2 dishes.

Use one and freeze one.

CHICKEN AND 3 CHEESE FRENCH BREAD PIZZA

½ cup butter or oleo softened

½ cup (2oz) shredded cheddar cheese

1/3 cup freshly grated Parmesan cheese.

(I use the cheese in the bottle)

1 clove garlic pressed

¼ t dried Italian seasoning

1 16 oz. loaf sliced French Bread

1 10 oz can white chicken drained and flaked.

or 1 ½ cup chopped, cooked chicken breast

1 cup shredded mozzarella cheese

¼ cup chopped red bell pepper

¼ cup chopped green onions

Combine first 5 ingredients in a small bowl.

Spread evenly over bread slices.

Top with chicken with mozzarella cheese, bell pepper, and green onions.

Bake 350 for 10 minutes or until cheese melts.

BREAKFAST CASSEROLE

8 eggs slightly beaten

6 slices bread cubed

1 lb. sausage, cooked and crumbled

2 cups milk

1 cup cheddar cheese grated

1 t salt

1 t dry mustard

Mix all together and pour into a greased 9X13 pan or dish. Refrigerate overnight. Bake @350 for 35 minutes.

CHEESE PIT

5 slices bread, buttered and cut in cubes

¾ lb. sharp tangy cheddar cheese (we like the plain cheddar cheese best.)

4 eggs, beaten

2 cups milk

1 t dry mustard

Ham- cut up in small pieces (Use your leftover ham)

1 t salt, a dash of Worcestershire sauce, and Cayenne pepper (add more if you like it hotter). Alternate layers of bread, cheese, ham in a greased casserole.

Mix milk, dry mustard, Worcestershire sauce, Cayenne pepper and add to beaten eggs.

Mix and pour over layers of the bread and cheese.

Bake in moderate oven.

DANISH MEAT BALLS

1 envelope Lipton onion soup mix

1 lb. ground beef (round)

¼ cup milk

1 egg beaten

½ cup margarine

In a large bowl, combine all except margarine. Shape into small meatballs.

In a large skillet, melt margarine and brown meatballs turning frequently. Drain well. Can easily be frozen.

Can be re-heated and served later.

CHICKEN FETTUCINE

¼ c butter
¼ c flour
1 c milk
1 c chicken broth
1 large chicken, cooked and deboned
5 oz. fettuccine, cooked and drained
2 c sour cream
1 pkg. frozen spinach cooked and drained
1 can (8oz) sliced chestnuts
1 jar (4 oz) pimentos
½ c chopped onion
½ c chopped celery
1/3 c lemon juice
2 t seasoned salt
½ t cayenne pepper
1 t paprika
1 t salt
1 t pepper
1 ½ c grated Monterrey Jack cheese
Melt butter and flour together stirring constantly.
Add milk and chicken broth. Continue stirring and cook until thickened. Add remaining ingredients except cheese.
Put in buttered casserole and top with cheese. Bake 25-30 minutes @350. This can be divided into baking dishes of your choice and can be frozen up to 2 months.

CHICKEN BREAST DISH

1 lb. boneless chicken breasts (skinless)
thin sandwich ham
slice of Swiss cheese
Layer chicken, ham, cheese.
Roll up, secure with toothpick.
Dip in egg, then bread crumbs. Put in Pyrex with 1 stick butter. Cook at 350 for 30-40 min.
This can be served with rice and a green vegetable.

LASAGNA

1 lb. ground chuck or round
1 clove of garlic, minced or diced
1 T chopped parsley
1 T basil
1 T salt
1 -1 lb. can tomatoes or 2 cups
2-6 oz cans tomato paste
Cook until done like spaghetti sauce.
Mix separately
2-12 oz carton large curd cottage cheese
2 eggs beaten
1 t salt
½ t pepper
2 T chopped parsley
½ c parmesan cheese
1 lb mozzarella cheese sliced
Mix all but mozzarella in mixing bowl.
1 box lasagna noodles, cooked until done
Layer meat, noodles, and cottage cheese mixture and mozzarella cheese.
Bake 20 min. or until the ingredients are bubbling.

HOT TAMALES CASSEROLE

2 cans of hot tamales
1 can chili with or without beans, whatever you choose
½ onion chopped
grated cheddar cheese
Corn chips if desired
Layer tamales, chili, onion, and cheddar cheese.
I don't usually put the cheese on until the tamales start to bubble. Then I add the cheese and corn chips if you desire.
This is a good dish for left overs.
I don't usually use the hot chili since it doesn't agree with us. This is very good with the Mexico Orquillo Cheese Dip recipe. You can have this with a salad if desired.

NEW ORLEANS SPAGHETTI

2 lbs. ground beef
2 onions chopped
2 bell peppers chopped
2 cloves garlic (optional)
2 cans Cream of Mushroom soup
2 soup cans of water
1 lb cheddar cheese
2 t salt
1 t pepper
1 lb. thin spaghetti

Brown beef with onion pepper and garlic if you have chosen to use garlic (I don't). Add the soup and water. Let simmer for 15-20 minutes. Add cheese, salt and pepper. Stir until cheese is melted. Cook spaghetti according to directions. Mix spaghetti and meat mixture. Pour into greased casserole and top with more cheese. Bake @350 until hot and bubbly. This is another one where you can freeze part of it.

MEAT LOAF

2 lbs. ground chuck or ground round
½ small onion
2 ribs celery
2 or 3 eggs
½ small green pepper
2 cans tomato sauce
1 cup crushed crackers or
1 cup bread crumbs
1 t salt
1 t pepper
¼ t Mrs. Dash (optional)
Mix all ingredients and form into the shape of your choice. You can put in a loaf dish or another shape of baking dish. After putting in dish pour ketchup on top. To make this a full meal, add some cut up potatoes and carrots.
Put in the oven at 350 degrees for about 1 hour

QUICHE

½ lb. lean ground beef
¼ cup chopped onion
Dash of salt and pepper
½ c milk
3 eggs
2 cups grated cheddar cheese
½ cup mayonnaise
1 9" pie shell
Brown beef in skillet with onion. Drain off fat, sprinkle salt and pepper. Combine remaining ingredients and add to beef. Pour into pie shell.
Bake at 350 for 35 to 40 minutes.

QUICHE LORRAINE

Crust- 2 cups all purpose flour
½ t salt
¾ cup butter-flavored shortening
3 to 4 T cold water
Filling- 12 bacon strips cooked and crumbled
4 eggs beaten
2 cups half and half cream
¼ t salt
1/8 t ground nutmeg
1 ¼ cup shredded Swiss cheese

Crust- Combine flour and salt in a mixing bowl, cut in shortening with pastry blender until mixture resembles peas. Add water a little at a time until dough comes away from bowl. Form dough into a ball. Divide in half on a lightly floured surface. Roll ½ of dough to fit 9" pie plate. Save remaining dough for future use. Filling-Sprinkle crumbled bacon in chilled pie crust. Beat eggs, cream, salt and nutmeg. Stir in cheese, pour into crust. Bake at 425 for 15 minutes, reduce to 325 continue to bake 30-40 minutes.

HASH BROWN POTATO CASSEROLE

- 1 — 32 oz. pkg. frozen hash brown potatoes
- 1 cup melted butter (divided)
- 1 cup cream of chicken soup
- 12 oz Longhorn Colby cheese shredded
- 1- 8 oz. carton sour cream
- 1 t salt
- ½ small onion chopped
- 2 cups crushed corn flakes

Place thawed potatoes in a 9X13 baking dish. Mix ½ c of the melted butter, soup, cheese, sour cream, salt and onions. Spread over potatoes. Do Not Mix. Top with crushed corn flakes and drizzle with remaining ½ c butter. Bake uncovered @350 for approx. 40 min. This can also be put in smaller dishes and can be frozen for up to 3 months.

MASHED POTATOES

This is just a hint when you have mashed potatoes. Add about ½ of 8 oz pkg. cream cheese in the potato mixture. This gives them a very smooth taste.

SCALLOPED POTATOES

- 4 thinly sliced, peeled potatoes
- ¼ c thinly sliced onion
- 1 can (13 ¾) chicken broth
- ¾ t salt
- 1/8 t black pepper
- 2 T butter or margarine
- ½ c diced green pepper
- 1 ½ T flour
- 2 T diced pimento

In medium sauce pan, parboil potatoes and onions in chicken broth, salt and pepper for 10 min.

In skillet sauté green pepper for 5 mins. Stir in flour until well blended. Stir green pepper mixture and pimento into potatoes; pour into greased 2 qt. casserole. Bake in pre-heated 350 oven 35-45 min or until lightly browned.

GREEN BEAN CASSEROLE

- 2- 1lb green beans, drained
 - ¾ c milk
 - 1 can condensed cream of mushroom soup
 - 1/8 t pepper
 - 1 can (3oz) Durkee French Fried Onions
- Combine milk, soup, pepper, flour over beans. Add ½ can onions. Pour into 1 ½ qt casserole. Bake at 350 for 20 mins. Garnish with remaining onions. Bake 5 mins. longer.

TORTILLA PINWHEELS

- 1 (8oz) cream cheese softened
 - 1 (7oz) can chopped green chilies (drained)
 - 1 (4oz) can chopped black olives
 - 4 to 6 dashes hot pepper sauce
 - ½ t garlic powder
 - 8 to 10 flour tortillas
 - 2 (2.5oz) pkg thinly sliced chicken or ham
- In a large bowl combine cream cheese, green chilies, olives, pepper sauce and garlic. Mix well. Spread mixture on flour tortillas. Cover tortillas with 3 slices of chicken or ham. Roll up tightly. Wrap in plastic wrap and chill in refrigerator at least 2 hrs. When ready to serve remove plastic wrap and slice in 1" pieces. Serve cold or at room temperature. Makes 60 to 70 pinwheels.

CORN PUDDING

- 1 16 oz. can cream style corn-You can double this if you need a larger amount
 - ½ t salt or the amount for your taste
 - ¼ c milk
 - ½ t sugar
 - ½ c grated cheese
 - ½ c cracker crumbs
 - ¼ stick butter
- Mix together the corn, eggs, salt, milk and sugar and cheese. Pour into a greased baking dish. Mix cracker crumbs and butter. Sprinkle over corn mixture. Bake 1 hour at 300. Makes about 4 servings. Can be doubled.

BREADS



SUE'S BREAD

8 oz cream cheese

1 stick Oleo

2 T mayo (not salad dressing)

2 T parsley

½ t garlic salt

¼ t Oregano

Mix together, spread on French bread cut lengthwise.

Place sliced olives on top and sprinkle with Parmesan cheese. Heavily Bake @400 for 12 minutes in preheated oven. Bake uncovered.

JALAPENO CORNBREAD

1 small onion (chopped)

¾ lb sharp cheddar cheese

4 eggs

1 (14oz) can creamed corn

1 (16 oz) carton of sour cream

½ c cooking oil

1 (4oz) can diced jalapenos

1 c yellow cornmeal (I use white if I don't have yellow)

1 c all-purpose flour

1 T baking powder

1 t salt

Grate cheese to get about 1 ½ cups.

Beat eggs in a large mixing bowl. Stir in creamed corn, sour cream and oil. Fold in onion, cheese and jalapenos.

Add corn meal, flour, baking powder and salt. Mix well.

Pour batter into greased 13 X9 baking pan and bake

@350 until brown on top- 55 to 60 mins.

PUMPKIN BREAD

3 cups sugar

1 cup salad oil

4 eggs beaten

1 can (16oz) Del Monte Pumpkin

2/3 cup water

3 ½ cups flour

2 t soda, salt

1 t baking powder, nutmeg, allspice, cinnamon, and ½ t. cloves

Mix sugar and oil together. Add eggs and pumpkin. Mix well. Sift together dry ingredients alternating with water. Pour into 2 well-greased and flour 9X5 loaf pans. Bake at 350 for 1 ½ hours or until tests done.

Let stand 10 minutes. Remove from pans to cool. I usually put 3 or 4 pecan halves on the bread before I put in oven, dressing it up.

BANANA NUT BREAD

1 c + 3 T sugar

½ c shortening (I use Crisco)

2 eggs

2 c flour

½ t salt

3 ripe bananas

3 T buttermilk (I take plain milk and add some lemon juice to make buttermilk)

1 t soda

½ c chopped nuts

Cream sugar and Crisco, add eggs and mix well.

Add rest of ingredients one at a time. Pour into loaf pan or pans whatever size you have. Cook @ 350 approx. 45 minutes. You can freeze these if you like.

CORNBREAD

1 cup corn meal

¾ cup flour

1 t salt

2 t baking powder

2 eggs

1 cup milk (You may use a little more)

Mix all together and pour into a hot greased skillet

(iron). I use bacon grease to heat up skillet; you can

also pour some in the corn bread mixture and it gives a

crispy flavor. This is one of the first things my mother

would let me make. Cook until brown and done after test

with a toothpick.

GERMAN PANCAKES

I got this recipe from a real German lady. She was a

wonderful cook. She was a wonderful friend and had

really suffered in WWII. Enjoy!

1 T butter

3 eggs

½ cup milk

¼ cup flour

1 T sugar

¼ t salt

About 1/3 cup raspberry, blackberry, or

strawberry preserves.

powdered sugar

Heat oven to 425. Place butter in a 9" round cake pan

or 10" round pie plate. Put in oven to heat pan and melt

butter (3 to 5 min). Meanwhile, in a mixing bowl, whisk

egg, milk, flour, sugar, and salt until well blended. Swirl

melted butter to coat bottom and sides of pan.

Pour batter into pan. Bake 15 min or until pancake is

puffed and golden brown.

Serve right away, add preserves and sprinkle with pow-

dered sugar.

CHEESE STRAWS

½ c butter

1 c flour

1 c sharp cheddar cheese grated

1/8 t salt

dash of cayenne pepper Mix butter and cheese. Season

with salt and cayenne, work in flour. Roll thin and cut into

strips or put through cookie gun in strips. Bake at 325

until lightly brown. Watch carefully, they can burn quickly.

APPLE SPICE MUFFINS

1 ¼ cup flour

¾ cup sugar

½ cup walnuts or pecans

¼ cup quick cooking oats

1 ½ t baking powder

½ t salt

¾ t cinnamon

½ t ginger

½ t nutmeg

2 eggs

2 cups peeled, cored, and chopped apples

¾ cup vegetable oil

1 ½ T water

Prepare muffin tin with muffin paper, cooking spray or

grease with shortening. In a large bowl, mix flour, sugar,

nuts, oats, baking powder, salt and spices. In a separate

bowl, beat eggs slightly with a fork, stir in apples, oil, and

water.

Pour egg mixture all at once into flour mixture. Stir just

until flour is moistened. Spoon batter into muffin cups.

Bake 20 mins. at 400 or until done checking it with a

toothpick. Would be good with Hot Curried Fruit.

BREAD OR CINNAMON ROLLS

If you desire to make bread or cinnamon rolls, please call me. I will get you the bread started and the recipe. It is called potato bread because there is potato flakes in the starter and in each recipe you have to use a cup of starter. I will be glad to share. I also understand you can look on the computer and get in touch with Southern Living, and they will give you the recipe for Bread Starter.

ZUCCHINI BREAD

2 cups shredded zucchini
4 eggs
2 cups sugar
1 cup oil
3 ½ cups flour
¾ t baking powder
3 ½ t baking soda
1 t salt
2 t cinnamon
1 t vanilla

1 cup chopped pecans

Bake at 350 for 45 minutes.

Depending on loaf pans you can make 2 loaves.

DELICIOUS CREAM CHEESE BRAIDS

1 cup sour cream
1 tsp. Salt
2 pkg. dry yeast
2 eggs beaten
½ cup sugar
½ melted butter
½ cup warm water
4 cups all purpose flour

Heat sour cream over low heat. stir in sugar, salt and butter.

Cool to lukewarm. Sprinkle yeast over warm water. In large bowl, stir until yeast dissolves. Add sour cream mixture, eggs and flour.

Mix well. Cover lightly and refrigerate over night. Next day divide dough into 4 equal parts; roll out each part on well-floured board to 12X18 rectangles. Spread ¼ cream cheese filling on each rectangle; roll up jelly roll beginning at long sides. Pinch edges together, fold ends under slightly; place seam down on greased baking sheet. Split each roll @ 2" intervals about 2/3 through dough to resemble a braid. Bake about 15 to 20 minutes At 375.

CREAM CHEESE BRAIDS FILLING

2 - 8 oz pkg. cream cheese softened
¾ cup sugar
1 egg beaten
1/8 tsp. salt
2 tsp vanilla

Combine cream cheese and sugar. Mix. Add egg, salt and vanilla. Mix well.

GLAZE

2 cups powdered sugar
4 T milk
2 tsp vanilla
Combine and mix well.

GINGERBREAD

½ c each oleo and shortening

½ c sugar

1 egg beaten

1 c molasses or sorghum

1 ½ t baking soda

1 t cinnamon

1 t ginger

½ t cloves

½ t salt

1 cup hot water

Cream butter and shortening mixture. Add sugar. Add egg and molasses. Sift together the flour, baking soda, cinnamon, ginger, cloves, and salt. Add to butter and egg mixture. Add hot water and beat until smooth.

The batter will be soft. Bake in a greased shallow pan or in muffin tins. Good anytime, but especially in the fall and winter. Top with Cool Whip if desired, or Vanilla Sauce.

SOUR CREAM CORNBREAD

1 cup self-rising cornmeal

2 eggs

1 small can cream style corn

½ cup Crisco

1 -8oz. sour cream

Mix first 4 ingredients thoroughly. Fold in sour cream, put in greased iron skillet and cook @450 for 25-30 minutes until golden brown. This is a very moist cornbread and will keep for several days in refrigerator.

BRAN MUFFINS

1- 15 oz. box Raisin Bran

1 cup vegetable oil

3 cups sugar

4 eggs, beaten

5 t soda

2 t salt

5 c flour

1 qt. buttermilk

Mix all ingredients. Bake in muffin pans with cup liners or greased and floured. Bake muffins about 20 mins. at 350. Will keep in refrigerator for about 6 wks.

VANILLA AND LEMON SAUCE FOR BREAD AND GINGERBREAD. THE VANILLA SAUCE GOES BETTER WITH GINGERBREAD.

½ cup sugar

3 T brown sugar

1 T all purpose flour

dash of nutmeg

1 large egg

2 T butter

1 ¼ c whipping cream

1 T vanilla extract

Whisk first of ingredients in a heavy saucepan. Cook over medium heat, whisking continually 10-12 mins or until thickened. Remove from heat, stir in vanilla.



D E S E R T S

SKOR BAR CAKE

1 box German chocolate cake mix

1 small jar caramel ice cream topping

3 bars of Skor bar candy or Heath Bars

Cool Whip (I keep a large Cool Whip on hand to use for various things.)

Cook German chocolate cake (9X13 pan) according to directions. When cake is done, take out of oven and punch holes in cake with a tooth pick or a fork and pour the caramel topping over making sure all the holes have been filled with the topping. While cake is cooking crush the Skor or Heath bars in small pieces and pour some of the candy over cake.

They will melt some. When cake is cool, ice with Cool Whip and put the balance of the chocolate.

Bits over the Cool Whip. Keep refrigerated.

PECAN PIE

This was from my Aunt Margaret who was a wonderful cook. It is a never fail.

1 stick Oleo
1 c white Karo (not lite)
1 t vanilla
1 c chopped pecans
1 c sugar
1/2 t salt

4 eggs beaten

Melt Oleo over low heat, add sugar and Karo, stirring constantly until sugar has melted. Cool. Add eggs, vanilla, salt and pecans. Pour in unbaked crust. Bake at 350 for 55 minutes.

CREAMY LEMON PIE

1 6 oz graham cracker crust

3 egg yolks

1 14 oz Eagle Brand

1/2 cup lemon juice, you can add a little yellow food coloring.

Preheat oven to 325. In medium bowl beat egg yolks, stir in Eagle Brand, lemon juice, and food coloring.

Bake 30 minutes or until set. Cool, spread with Cool Whip. Garnish as desired.

BASIC CREAM FILLING FOR PIES

1 c sugar

1/2 t salt

3 egg yolks

1 t vanilla

3/4 c flour or 3 1/2 T cornstarch

2 c milk

2 T butter

Cook until thickened. Cool then add coconut, bananas or squares of chocolate.

Add the chocolate until you get the flavor you want.

BREAD PUDDING

This was used a lot during the depression. People made their bread and had chickens for eggs and meat. I had thought at times I would never eat this again, but now I don't have it often, but I like it and it isn't hard to make.

5 slices white bread

5 eggs

1 cup sugar

1/4 c butter or margarine, melted

2 cups milk

1 t vanilla

1/2 t nutmeg

1/2 cup raisins (I prefer more only if you like raisins.)

Make Lemon Sauce to put on top before you eat it.

Remove crusts from bread. Cut bread into cubes.

In a mixing bowl beat eggs. Add sugar, butter, milk, vanilla and nutmeg. Add bread and raisins to mixture and mix well. Pour into a greased (with butter) 2 qt casserole and bake at 350 for 45 mins.

Serve with Lemon Sauce.

LEMON SAUCE FOR BREAD PUDDING

1 cup sugar

1 t cornstarch

1/2 t salt

3 eggs slightly beaten

juice of 2 lemons (or use juice from bottle)

grate the rind off the lemons and add to the mixture

1 cup water

2 T butter

In a mixing bowl combine sugar, cornstarch and salt.

Add eggs, lemon juice, lemon rind and mix well. Cook in double boiler until thick, stirring constantly. Stir in butter and let cool.

FOUR LAYER DESSERT

First

1 cup flour

1 stick Oleo,

Nuts about 1/2 to 1 cup chopped and bake until brown.

Second

1 8 oz cream cheese

1 cup Cool Whip

1 cup powdered sugar

1 t vanilla

Mix together and put on crust mixture when the crust has cooled.

Third

1 small instant chocolate pudding

1 small instant vanilla pudding

Add 3 cups milk beat and add to 2nd layer.

Fourth

Top with Cool Whip and chopped nuts.

Enjoy!

CARROT CAKE

3 c flour

2 t cinnamon

2 t vanilla

2 c sugar

2 t soda

1 t salt

1 1/2 c oil

1 lg can crushed pineapple drained

2 c grated carrots or

2 jars baby food carrots

1 c chopped nuts

1/2 c coconut

Bake at 350 for 40 minutes

in a 9X13 pan or 3 layers.

ICING FOR CARROT CAKE

1 stick Oleo

1 lb powdered sugar

1 small pkg cream cheese

1 t vanilla

Pour over cooled cake.

SWISS CHOCOLATE BROWNIES

Real Good Do not pass up this recipe

1 c water

1/2 c butter or margarine

1 1/2 square (1 1/2oz) unsweetened chocolate

2 c all purpose flour

2 c sugar

1 t soda

1/2 t salt

2 eggs lightly beaten

1/2 c sour cream

1/2 t vanilla

1 c walnuts or pecans, chopped

1 ang

1/2 c butter or margarine

1 1/2 squares of unsweetened chocolate

3 c powdered sugar divided

5 T milk

1 t vanilla

In a saucepan bring water, butter and chocolate to a boil. Boil for 1 minute. Remove from heat; cool. In a mixing bowl combine flour, sugar, baking soda, salt, add chocolate mixture and mix. Add eggs, sour cream and vanilla. Mix, then fold in walnuts, or pecans. Pour into a greased 15X10X1 inch baking pan. Bake at 350 for 20-25 min. or until brownies test done. Cool for 10 mins. For tang melt butter and chocolate. Place in a mixing bowl 1 1/2 c powdered sugar, add milk, vanilla, and remaining sugar. Beat until smooth. Spread over warm brownies. Makes 3 dozen.

BAKED CUSTARD

3 eggs

1 t vanilla

3 1/2 c milk

1/3 c sugar

1/4 t salt

Beat eggs, add sugar, salt and vanilla. Add milk, pour in a baking dish. Set in pan of water and place in oven at 250. Bake until knife comes out clean. This is very good for children or adults that aren't feeling well. It is just real good.

ITALIAN CREAM CAKE

Delicious and freezes well. Cut in slices, then you can take out the amount of slices you will need.

½ c butter or margarine softened

½ c shortening

2 c sugar

5 large eggs, separated

1 t vanilla

2 c all purpose flour

1 t soda

1 c buttermilk

1 c flaked coconut

Nutty Cream Cheese Frosting

Beat butter and shortening at medium speed with mixer until fluffy. Gradually add sugar beating well.

Add egg yolks one at a time beating until blended after each addition. Add vanilla beating until blended. Combine flour and soda add to butter mixture alternating with buttermilk, beginning and ending with and fold into batter.

Pour batter into 3 greased and floured 9" round cake pans. Bake at 350 for 25 mins. or until putting a toothpick comes out clean. Cool in pans.

NUTTY CREAM CHEESE FROSTING

1 c chopped pecans

1 (8oz) cream cheese softened

½ c butter softened

1 T vanilla

1 16 oz pkg powdered sugar

Bake chopped pecans in a shallow baking pan at 350 stirring occasionally 5 to 10 mins. or until roasted.

Beat cream cheese, butter and vanilla at medium speed until creamy. Add powdered sugar beating at low speed until blended. Beat frosting at high speed until smooth. Stir in pecans and ice the layers of cake.

RASPBERRY DELIGHT (DELICIOUS)

First layer

2 1/3 cups flour

2 T sugar

¾ cup butter or oleo softened

Second layer filling

1 pkg (8oz) cream cheese softened

1 cup powdered sugar

1 t vanilla

2 cups Cool Whip

Third layer topping

1 pkg (6oz) raspberry gelatin

2 cup boiling water

2 pkg (10 oz) sweetened frozen raspberries

Additional Cool Whip for the topping You can use strawberries or blueberries.

In a bowl, combine flour and sugar.

Blend in butter with a wooden spoon until smooth.

Press into an ungreased 13X9X2 in Pyrex or baking pan.

Bake at 300 for 20-25 min. or until set.

Crust will not brown. Cool. In a mixing bowl beat cream cheese, powdered sugar, vanilla and salt until smooth.

Fold in whipped topping. Spread over crust. For topping dissolve gelatin in boiling water, stir in raspberries.

Chill for 20 minutes or until mixture begins to thicken.

Spoon over filling. Refrigerate until set.

Cut in squares, garnish with whipped topping.

You should get 12 to 16 servings.

CREAM CHEESE FROSTING

¾ c butter

1 8 oz cream cheese

1 3 oz cream cheese

3 c powdered sugar

1 ½ t vanilla

Beat butter and cream cheese at medium speed until creamy.

Add powdered sugar and vanilla.

BEST CARROT CAKE

2 c All purpose flour
2 t soda
½ t salt
2 t cinnamon
3 large eggs
2 c sugar
¾ c vegetable oil
¾ c buttermilk
2 t vanilla
2 c grated carrots
1 (8oz) can crushed pineapple (drained)
1 3 ½ oz can flaked coconut
1 c chopped pecans
Line 3 (9") round cake pans with wax paper, lightly grease and flour wax paper.
Stir together 1st four ingredients. Beat eggs and next 4 ingredients on medium speed with mixture until smooth. Add flour mixture beating at low speed until blended. Fold in carrots and next 3 ingredients.
Pour batter into prepared cake pans. Bake at 350 for 25-30 mins or until a toothpick inserted comes out clean.

STRAWBERRY PIZZA

1 c oleo softened
½ t sugar
2 ½ c flour
1 8 oz cream cheese
2 c cool whip
1 c powdered sugar
Preheat oven to 350 degrees.
Melt oleo, add flour and sugar, stirring to make manageable dough. Pat dough into large ungreased pizza pan or cookie sheet with low sides.
Crimp sides. Bake 15 min until lightly browned.
Let cool. Blend cream cheese, powdered sugar, and cool whip together.
Spread mixture over cooled crust. Top with strawberries (or combination of fruits) and refrigerate.

PUMPKIN PIE

2 eggs beaten
1 can (16oz) pumpkin
1 c brown sugar firmly packed
1 T pumpkin pie spice
1 T flour
¼ t salt
3 2/3 c (13oz) can evaporated milk
1 9" pie crust (uncooked)
Combine eggs and pumpkin.
Blend in sugar, spices, flour and salt. Mix well. Add milk. Mix well. Pour into pie crust. Bake at 425 for 15 min. Reduce heat to 350 and continue baking 35-40 min or until knife inserted near center comes out clean.
You may substitute 1 t cinnamon, ½ t nutmeg, ½ t ginger and ½ t cloves for 1 T pumpkin pie spice.

PECAN PIE (MINIATURE)

3 oz cream cheese
½ c butter
1 c flour
Mix well together. Chill in refrigerator for about 1 hour.
Shape in balls press into muffin cup. I used small muffin pans.
¾ c brown sugar
1 egg
1 T soft butter
½ t vanilla
dash salt
½ c chopped pecans
Put pecans on bottom then filling then top with pecans.
Bake 325 for 25 minutes.

APPLE SAUCE CAKE

2 cups applesauce
1 T soda
1 lb. dates
Cook and cool
1 cup raisins
2 cups pecans chopped
2 cup sugar
1/2 cup Crisco
1/2 t salt
3 cups flour sifted with 1 t cinnamon
1 t cloves
1 t nutmeg
2 eggs

Mix sugar, Crisco and flour with spices and salt.
Add raisins and pecans (This might be a little stiff until you add the applesauce mixture. Cook at 325 for approx. 1 hour. Very Moist Cake!

LEMON SQUARES

1 1/2 stick butter or margarine, softened
1/3 cup powdered sugar
1 1/2 cups flour
3 eggs
1 1/2 cup granulated sugar
3 T flour
1/2 cup lemon juice

Powdered sugar

Mix butter, powdered sugar and 1 1/2 cup flour with pastry blender and pat into a 9X13 pan. Bake 20 mins. at 350.

Mix eggs, sugar and 3 T flour until well blended.

Add lemon juice and mix well. Pour over baked crust and bake again for 20 min. @350. Remove from oven.

Sprinkle powdered sugar on top. Cool and cut into squares.

DIVINITY

1/2 c light corn syrup
2 1/2 c sugar
1/4 t salt
1/2 c water
2 egg whites
1 t vanilla
1 c nuts

Combine corn syrup, sugar, salt and water in saucepan. Cook over medium heat, stirring constantly until sugar is dissolved. Cook without stirring to form hard boil, or until syrup (small amt) forms a firm ball which does not flatten out. Just before syrup reaches 248 degrees beat egg white with electric mixer and beat until stiff. Pour about 1/2 of syrup over egg whites beating constantly. Cook remainder of syrup to a soft cracked stage until a small amount separates into threads. In cool water. Add syrup to remainder of egg whites and syrup mixture holds its shape. Add vanilla and nuts. Drop by teaspoon on greased sheet.

HOT CURRIED FRUIT

1 can (29 oz) apricot halves (drained)
1 can (29 oz) pear halves (drained)
1 can (29 oz) peach halves (drained)
1 can (20 oz) pineapple chunks (drained)
1/2 cup golden raisins
1/2 cup butter or oleo
1/2 cup packed brown sugar
1 t curry powder

In a 2 1/2 qt. casserole, combine fruit and raisins. Melt butter in microwave or small pan. Stir in brown sugar and curry powder. Cook and stir over low heat until sugar is dissolved. Pour over fruit mixture. Mix gently. Cover and bake at 400 for 30 minutes or until heated through. Good for Breakfast.

FRESH APPLE CAKE

6 c apples, peeled and cored apples cut in small pieces

2 c sugar

2 sticks butter, melted

3 c flour

3 large eggs

2 t soda

1 t salt

1 t cinnamon

1/2 t nutmeg

2 c pecans or walnuts, chopped

Peel and core apples, coarsely chopped.

Measure into large mixing bowl. Pour sugar on top and let stand 10 min. Mix flour, soda, salt, and spices, set aside.

To apple and sugar mix, stir in melted butter. Stir in eggs, mix well. Add chopped nuts. Stir just until mixed. Add to the flour mixture. Pour in large baking pan greased and floured. Bake 50 mins. or until well done.

This was a recipe from a lady in my church who took orders for this and many more dishes. She was a wonderful cook and I have used this putting Cool Whip on it or eat with vanilla ice cream. While cake is cooking, make the tang.

1 c light brown sugar

1 stick Oleo

1/2 c cream, pet milk or plain milk

Stir until well cooked. Add 2 cups chopped nuts.

1 lb. powdered sugar

1 t vanilla

Mix well while very hot. Pour over cake in pan. Make ahead and keep in refrigerator.

CHERRY CRUNCH

1 can cherry pie filling

1/2 pkg. white or yellow cake mix

1 stick melted margarine

Spread the pie filling in a 9X13 pan.

Cover the filling with the 1/2 pkg. dry cake mix.

Pour over the melted margarine.

Bake at 350 until browned. You can substitute blueberry or peach pie filling if you desire.

LEMON SAUCE FOR BREAD PUDDING

1 cup sugar

1 t cornstarch

1/2 t salt

3 eggs slightly beaten

Juice of 2 lemons (or use juice from bottles) grate the rind off the lemons and add to the mixture.

1 cup water

2 t butter

In a mixing bowl, combine sugar, cornstarch and salt.

Add eggs, lemon juice, lemon rind and mix well.

Cook in double boiler until thick, stirring constantly.

Stir in butter and let cool.

RICE PUDDING

1/2 cup uncooked rice

1 cup water

2 large eggs or 4 egg yolks

1/2 c sugar

1/2 c raisins

2 1/2 c milk

1/4 t salt

Ground cinnamon or nutmeg for top. Heat rice and water to boiling. Stir once and reduce heat to low. Simmer 14 mins. or until all water is absorbed. Beat eggs with whisk or fork in ungreased 1 1/2 qt. casserole.

Stir in sugar, raisins, milk, hot rice, vanilla and salt. Sprinkle with cinnamon or nutmeg. Bake 45 mins. @325. Stir every 20 mins. After 45 mins top of pudding will not be set. Remove from oven and stir again. Let stand to make pudding creamy. Serve warm or cold. Don't overbake. I put Cool Whip on mine sometimes.

PIE CRUST

2 c flour

1/3 c Crisco (butter in sticks)

3 t cold water

dash of salt

Mix well with pastry cutter, roll out on floured board and put into 9" pie dish.



PEACH COBBLER

I use fresh peaches, but I am sure you can use frozen peaches. Mine are frozen also, but were fresh Arkansas peaches before I froze them. The amount of peaches you use will determine what size dish you use. In an 8X8 baking dish, I would probably use approx 4 cups of peaches that have had a small amount of sugar spread over them. Use your own pie crust recipe for the bottom crust, even pie crust you can buy. I use a bottom and top crust. However, some don't want a bottom crust. On top of crust, add your peaches, sprinkle some more sugar on the peaches depending on the taste of the peaches, some need very little amount of sugar. I would use at least ½ stick of oleo, a larger pie you would use the full stick. I think butter or oleo really makes the cobbler. I do not use spices of any kind in my cobblers. Top with crust (which is in strips). Ice cream (vanilla) is very good on this or it is good eating without ice cream.

SWEETS
&
TREATS



RUSSIAN TEA COOKIES

1 cup Oleo
½ cup powdered sugar
2 ¼ cups flour
¼ t salt
1 t vanilla

Mix together, form into balls or log shapes. If you use balls, press down with thumb prints.

Bake 17 minutes at 350. Roll in powdered sugar about 3 minutes after coming out of oven.

(I usually put the powdered sugar in a small paper bag and shake gently to cover with the powdered sugar.)

This can be doubled easily.

APPLESAUCE COOKIES

¾ cup shortening
1 cup packed brown sugar
1 egg
½ cup applesauce
2 ¼ cup all purpose flour (sifted)
½ t baking soda
½ t salt
¾ t cinnamon
¼ t ground cloves
1 cup raisins
½ cup chopped walnuts or pecans

Topping

¼ cup sugar
1 t cinnamon

Preheat oven to 375.

To prepare cookies, combine shortening, brown sugar and egg, stir well. Stir in applesauce.

Combine dry ingredients. Add to shortening mixture. Stir well. Fold in raisins and nuts. Drop by tablespoons onto a greased baking sheet. To prepare topping combine sugar and cinnamon and sprinkle on cookies.

Bake 10 to 12 minutes. While cookies are warm, press down lightly to create a crispy appearance.

Makes about 32 cookies

VERY GOOD COOKIES

1 cup (heaping) Crisco
1 cup granulated sugar
1 cup light brown sugar
2 ½ cups plain flour
2 eggs
1 vanilla

1 t vanilla

1 t salt

1 cup chopped pecans

Beat Crisco, sugar, eggs. Add rest of ingredients and mix well. Roll in rolls about 1 ½ inches wide. Wrap in wax or plastic wrap and freeze.

Bake only amount you want at the time. Slice about ¼ in or slightly thicker and bake on slightly greased cookie sheet.

(I spray with Pam on the cookie sheet.) Cook at 350 for 8-10 minutes to a light brown. Take off cookies immediately or they will crumble. They get crisp as they cool.

SUGAR COOKIES

1 cup butter or margarine
1 cup powdered sugar
1 cup granulated sugar
1 cup oil
2 eggs
1 tsp vanilla
1 tsp salt
1 tsp cream of tartar
1 tsp soda

Cream together butter, granulated and powdered sugar and oil until light. Add eggs, one at a time. Add vanilla.

In another bowl, sift together flour, salt, cream of tartar and soda. Add to creamed mixture a little at a time, mixing well between additions. Turn mixer to high speed and beat until fluffy. Using a teaspoon, spoon out quarter size dabs of dough and drop onto an ungreased cookie sheet. Press each lightly with the bottom of a small glass that has been dipped in sugar or colored sugar. Bake in 375 oven for 6-8 minutes or until the sides turn golden brown.

#250 NEIMAN MARCUS COOKIES

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
1 ½ cup chopped nuts
1 t vanilla
2 cups all purpose flour
2 ½ cup blended oatmeal.

Put in blender and blend for 2 or 3 minutes.

Add ½ t salt, 1 t baking powder, 1 t baking soda,
1-12oz choc chips.

Cream butter and both sugars. Add eggs and vanilla.

Mix together with flour, oatmeal, salt, baking powder, and
soda. Stir in choc chips and chopped nuts.

Roll into balls and place 2 inches apart on a cookie sheet.

Bake for 8 minutes @ 325.

CHOCOLATE PIG-OUT

1 box German Chocolate cake mix
¾ c butter, melted
1 cup walnuts or pecans chopped
1 (14oz) bag caramels (peeled)
½ c evaporated milk

12 oz semi-sweet chocolate chips

Heat oven to 350. Mix cake mix, butter, and nuts. Press
½ to ¾ of the mixture into bottom of a 9X13 greased
and flour pan or baking dish. Bake 6 minutes. Melt cara-
mels in the microwave in the evaporated milk.

Spread the choc.chips evenly over the baked 1st layer,
then pour the caramel milk mixture over chocolate. Top
with remaining cake mixture. Bake 13 to 18 min.

Test w/ toothpick to see if cake is done. For easier cut-
ting refrigerate 30 minutes before cutting into bars.

(This is a favorite with some of my Grandchildren.)

GLAZED FRESH APPLE COOKIES

2 c sifted flour
1 t soda
1 t cinnamon
½ t salt
1 t cloves
1 1/3 c brown sugar
¼ c apple juice or milk
1 egg
½ c soft shortening
2 med. apples, chopped into 1" pieces
1 c raisins
1 c nuts (chopped)

Heat oven to 100. Grease cookie sheet well. Sift flour and
soda into mixing bowl and set aside.

Put apple juice, egg shortening, cloves and brown sugar
into blender and process until smooth. Add apples, raisins,
and nuts and process. Empty into flour mixture and mix well.
Drop by teaspoons onto cookie sheets. Bake 5-7 mins until
lightly brown. While hot, spread with vanilla glaze.

GLAZE

2 ½ t light cream
½ t vanilla
1 T soft butter
1 ½ c powdered sugar
dash of salt

These are wonderful. I got the recipe from a lady at Bible
Study Fellowship. She brought some to a retreat one time,
and I think they were all gone in about 15 mins.

TOASTED PECANS

½ c melted oleo
3 c pecan halves
salt to taste

Pour oleo over pecans, stirring to coat well. Arrange
pecans in a single layer on cookie or baking sheet.

Bake at 275 about 1 hour. Stir occasionally.

OATMEAL COOKIES

1 cup shortening
¾ cup brown sugar
¾ cup granulated sugar
1 T hot water
1 t vanilla
2 eggs
Cream together. Then add
1 ½ cups flour
1 t salt
1 t soda

Add 1 ½ cup raisins and 2 cups oatmeal.

Add pecans and drop by the teaspoon on a cookie sheet.

You can use parchment paper or spray (Pam)

PEANUT BUTTER COOKIES

½ c Crisco shortening
¾ c Jiffy creamy peanut butter
1 ¼ c firmly packed light brown sugar
3 T milk
1 T vanilla
1 egg
1 ¾ c flour
¾ t salt
¾ t soda

Heat oven to 375. Combine shortening, peanut butter, brown sugar, milk and vanilla in a large bowl. Beat until well blended. Add egg. Beat just until blended. Combine flour, salt and soda. Add to creamed mixture. Mix just until blended. Drop by heaping teaspoon 2 " apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with fork.

Bake 7-8 mins or until set and just beginning to brown.

Remove cookies and let cool.

GLAZED AND SALTED PECANS

¼ c vegetable oil
2 or 3 generous tablespoon light corn syrup
1 qt. pecan halves
Salt

Preheat oven to 300 F

Heat the oil and syrup in heavy iron skillet, stirring to combine as well as possible.

Add the pecans and stir to coat. Transfer the skillet to the oven and roast stirring every 15 minutes or so, until the nuts are crisp (approx. 1 hour). As they cool, the nuts will become crisper. Do not overdo roasting.

Turn nuts out on wax paper, separate them and sprinkle them generously with salt. Cool and store in a tightly closed canister.

FUDGE

1 stick oleo
4 cups sugar
dash of salt
1 large can of Pet Milk
1-12 oz choc chips
1 jar marshmallow crème
1 t vanilla

1 cup pecans chopped

Cook Oleo, sugar, and pet milk until it forms a hard ball testing in a small amount of water. Remove from burner.

Add choc. chips, marshmallow crème, and vanilla. Beat until it becomes tiff. Add chopped pecans and pour into a large baking dish (greased) and you may need two baking dishes.

Let candy set for about 2 hours and cut into squares the size of your choice. Put into closed containers and will last as long as you don't get into it too often.

I find this very creamy and kinda hard to resist.

ORIGINAL CHEX PARTY MIX

6 T butter
2 T Lea and Perrin Worcestershire sauce
1 ½ t seasoned salt
¾ t garlic powder
½ t onion powder
3 cups corn Chex cereal
3 cups rice Chex cereal
3 cups wheat Chex cereal
1 cup mixed nuts
1 cup pretzels
1 cup garlic bite sized chips or regular size bagel chips broken into 1" pieces.
Heat oven to 250. Melt butter in lg. roasting pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake 1 hour stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container. Makes approx. 12 cups.

MILLIONAIRES

1 14 oz pkg. caramels (peeled)
2T milk
2 c chopped pecans
1 (10oz) pkg. milk choc miniature kisses or pkg of milk chocolate chips
Combine caramels and milk in a heavy saucepan. Cook over low heat, stirring constantly until smooth.
Stir in pecans and drop by teaspoons onto buttered baking sheets. Let stand until firm. Microwave chocolate kisses in 1 qt. bowl until melted, stirring once.
Dip candies into melted chocolate allowing excess to drip. Place on buttered baking sheets. Let stand until firm. These are delicious!

HOT CHOCOLATE MIX

2 c powdered milk
¼ c cocoa
1 c powdered sugar
dash salt
Put about 4 T of the mix to suit taste into a cup of boiling water. Add marshmallow or some Cool Whip if desired. Makes a great gift at Christmas. Put into a pint or quart jar with directions and tie with Christmas ribbon.

ORANGE PECANS

3 cups pecan halves
½ cup orange juice
1 ½ cup sugar
Combine sugar and juice.
Cook to 236 on a candy thermometer. Add pecans, stir with wooden spoon until opaque. Drop on wax paper. Separate the pecans and store in tins.

PRALINES

2 c sugar
½ c white Karo syrup
½ c milk
2 T butter
1 t vanilla
1 cup whole pecans
Mix all the ingredients but the vanilla and pecans.
Cook in double boiler until mixture forms HARD ball in a small amount of water. Beat smooth, add pecans and vanilla. Drop 1 to ½ pieces of mixture on wax paper. Let it cool.

FRUIT CAKE COOKIES

1 # candied pineapple
½ # red candied cherries
½ # green candied cherries
1# dates (chopped)
1 stick oleo
¾ cup flour over fruit. Work in the fruit.
6 cups nuts
3 t soda
1 t each. cloves, cinnamon, nutmeg, and salt
2 ½ cups more flour
1 ½ cup sugar
4 eggs
3 T milk
1 t vanilla

Cut up all the candied fruit , also add nuts. They should be chopped also. Work in the flour so that nearly every piece will have flour on it. Add oleo with balance of flour with soda and the spices, eggs, milk, vanilla, and sugar.

Mix thoroughly.

Add to fruit mixture. Put 1 t cookie mix on greased cookie sheet or parchment paper and cook at 350 until brown.

This recipe makes approx. 12 dozen cookies. They are very moist and if you put them in tins or enclosed bowl, they will last at least a month. It takes awhile to make them, but for my family, it is worth the time.





Susan and Don remember their favorite meal that mother cooked, Susan and Don had mentioned that we had tuna on toast for many evening meals. It was cheap and easy to make. It is certainly a “comfort” food.

Don remarked about having fried chicken and mashed potatoes on Sunday dinners. Also the pie with Eagle brand with the cherry pie filling on top.

I think this recipe is on the can of Eagle brand milk.

Robin remembered her favorite item that Mother cooked when we were smaller was Bavarian Cream Cake made with German Chocolate cake mix and Jiffy white frosting. Making the cake during the summer time, getting it very cold, and then having it with a cold glass of milk was great. Mother had a cake cover that was metal and that seemed to make the cake even colder. Unfortunately the frosting is no longer available.

Susan remembered that mother always made a bunny cake for Easter and the cupcakes with coconut and jelly beans on top to resemble an Easter basket.

We always had a big breakfast before school and homemade hot chocolate.

Mother stills likes to make pineapple upside down cakes in the iron skillet. I just don't think they would taste the same without it.

Of course, we still love her peach cobbler.

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Published by

SEIZE THE DAY
P H O T O G R A P H Y

